

Kathton House at THE TYLER'S KILN

Sunday Lunch Menu SAMPLE MENU

First Course

Onion Consommé served with Roast Onion, Wild Garlic Pesto and Spring Onion

(contains dairy, egg, sulphites, nuts)

Cured Chalk Stream Trout with Wasabi Mayonnaise and Asian Salad

(contains fish, mustard, soy, celery, sulphites)

Beef Neck Terrine served with Beetroot Chutney, Horseradish Slaw, Beetroot Puree, Horseradish
Mayonnaise

(contains mustard, celery, egg)

Pan Fried Scallops served with Cauliflower Puree, Creamed Cauliflower, Bacon Crumb and Blood Orange
Vinaigrette

(contains fish, dairy, sulphites, mustard)

Main Course

Pork Belly

or

Beef Sirloin

or

Chicken Breast

All Served in Roasting Jus accompanied by Yorkshire Puddings, Savoy Cabbage, Honey Roast Parsnips, Roast Potatoes, Carrots, Broccoli and Cauliflower cheese

Desserts

Glazed Grapefruit Tart served with Vanilla and Rosemary Ice Cream

(contains gluten, dairy, eggs)

Kathton House Tiramisu

(contains dairy, eggs, soya, sulphites, gluten)

Hazelnut and Chocolate Millie Feuille served with Gianduja Ice Cream

(contains, gluten, dairy, nuts, egg)

Selection of Homemade Ice Cream

Or

Selection of Kentish Cheeses (£3.50 Surcharge)

1 Course Lunch £23.50

2 Course Lunch £28.50

3 Course Lunch £33.50

Prices include VAT. Gratuities are at your discretion.

Please note the government insists we note 14 main allergens on the menu, please don't hesitate to ask a member of staff if you would like to know the allergens for a dish

Sulphur Dioxide is a preservative found in wine and dried fruits which we use within the menu.